

## RESTAURANTS (PCOR 1 BUSINESS)

Follow all guidelines recommended for **ALL BUSINESSES** and **additionally**:

### PRIMARY RECOMMENDATIONS

- During PCOR 2: Carryout and Delivery only
- Follow all HAACP and ServeSafe protocols including gloves for BOH employees.
- Sanitize each table seating area surface from the chair seat up between parties.
- Sanitize high touch surfaces hourly and host stand every 15-20 minutes.
- Sanitize each re-useable guest contact item between each use (menus, check presenter, pen for credit cards, change tray, credit card machine).
- Sanitize hands between each monetary transaction. Suggest using credit cards and avoiding cash when possible.
- Hand sanitizer inside each entrance, preferably touchless.
- Thoroughly clean bathrooms no less than every 30 minutes.
- Menus to be single use or disinfected between each use.
- Suspend shared snacks that stay on table between parties (nuts, etc.).
- No salad bars or self-serve buffets.
- **During a further stage in PCOR 2 or PCOR 3** (as announced by Government)
  - Seating at moveable tables and bar stools: min 6 ft between each party. Excludes private booths with min avg 40" (floor to divider top).
  - Lobbies and waiting areas, 6 ft distance between parties.
  - Maximum 6 persons per party.
  - **Phase 1 (announced later in PCOR 2):** Max capacity up to 50% of stated fire department occupancy.
  - **Phase 2 (announced at a further stage in PCOR 2):** Max capacity up to 75% of stated fire department occupancy.
  - Restaurants with bars: No one seated or served at the bar. Table service only.
  - Outdoor seating encouraged. Reduced occupancy does not apply to outdoor seating areas but 6 ft distance between each party remains.

# GUAM COVID-19 PCOR 2 INDUSTRY GUIDELINE RECOMMENDATIONS

- Suspend pulling out chairs or opening napkins for guests. Suggest rollups for utensils.
- Temperature check all employees on arrival. 100F+ send home.
- Guest masks may be removed while seated.
- Fountain soda: Require a new cup with each usage to avoid cross contamination.
- **PCOR 3 (or later stage in PCOR 2 as announced by Government):** Bars with same sanitation criteria as above.

## **SECONDARY RECOMMENDATIONS**

- Automatic doors or host/dedicated staff to assist in opening doors.
- Different staff to deliver food than those clearing plates.
- POS machines, one person per machine. Separate cashier for cash handling.
- Offer credit card payment options where the staff do not handle the guest credit card and/or offer tissues so guests can avoid touching the machine or the pen.
- Automatic release Lysol disinfectant for bathrooms.
- Dedicated seating area for those at-risk with greater than 6 ft distance.
- BOH kitchen staff may be within 6 ft if required but extra care should be taken.
- Digital menus on personal devices.

### *References:*

*Restaurateur Community Concerns*

*National Restaurant Association. COVID-19 Reopening Guidance: A Guide for the Restaurant Industry. April 22, 2020. <file:///C:/Users/Holly%20Rustick/Downloads/National-Restaurant-Association-COVID19-Reopening-Guidance.pdf>*

*Updated Kâdu Employee Health Policy & COVID-19 Prevention Measures. 2020.*

*City of Tampa. Lift Up Local Economic Recovery Plan. A Guide for Expanded Restaurant + Retail Space. Rev. May 4, 2020. [tampagov.net/LiftUpLocal](http://tampagov.net/LiftUpLocal)*

*Business Recovery Advisory Team. May 6, 2020*